

# STREET VENDING

## The Myths

## The Facts

**Myth #1: A permit system for legal sidewalk vending will harm local brick-and-mortar businesses.**

**FACT**

Claims that vending will harm local businesses are unsupported. In LA, businesses located near sidewalk vendors are actually more likely to experience job growth and maintain higher levels of employment than businesses not located near vending.<sup>1</sup> Direct competition is rare, as fixed costs and inventory considerations cause brick-and-mortar restaurants to offer a different dining experience than sidewalk vendors. In fact, regulated sidewalk vending will *benefit* local businesses. Vending increases foot traffic and stimulates economic activity along commercial corridors. Vendors "buy local," purchasing supplies from area businesses. And permitted sidewalk vending could provide brick-and-mortar shops and restaurants with a new opportunity to market and expand their business. The LA Street Vendor Campaign has met with hundreds of small local businesses that support legalized sidewalk vending.

**Myth #2: Food sold by sidewalk vendors is unsafe.**

**FACT**

A recent study shows that food carts outperform both food trucks and restaurants on food safety inspections.<sup>2</sup> Once legalized, sidewalk vendors will be held to food safety requirements as are other food servers in Los Angeles, and will be subject to permits and inspection by the County Health Department. Incentives will also be offered for vendors that sell fresh fruit and vegetables, bringing healthy options to areas that need them.

**Myth #3: A permit system for legal sidewalk vending will increase the trash in neighborhoods.**

**FACT**

Sidewalk vending regulations will require vendors to provide a trash receptacle for customer use and dispose of any litter before leaving a location. Claims that vendors will contribute to debris more than any other business are unsupported. Vendors are business owners who recognize that attracting a customer base requires a clean and accessible streetscape.

<sup>1</sup> Economic Roundtable, "Impact of Street Vendors on Brick and Mortars," March, 2015

<sup>2</sup> Andrea C. Erikson, Institute for Justice, "Street Eats, Safe Eats," 2014.



# STREET VENDING

## The Myths

## The Facts

**Myth #4: Sidewalk vendors will increase pedestrian congestion and make sidewalks unsafe.**

**FACT** Reasonable regulations can require that vendors maintain a clear path for pedestrian traffic and prohibit vending that impedes access to driveways and entrances, making sidewalks safer and more accessible. Vendors give communities more vibrancy and safety by promoting foot traffic, and more eyes on the street mean safer neighborhoods.

**Myth #5: Regulating street vending will be too costly.**

**FACT** The broader economic impacts of sidewalk vending will outweigh the costs of enforcement and implementation. In addition to direct revenue from annual permit fees, the multiplier effects from street vendor sales reverberate throughout the local economy. According to a recent study by the Economic Roundtable, vending supports over 5,000 full-time jobs. For every \$1 earned by a food vendor, an additional \$1.58 in economic activity is generated, and a regulated permit system for sidewalk vending could result in an additional \$43 million annually in state and local tax revenue.<sup>3</sup>

**Myth #6: Sidewalk Vendors won't comply with regulations.**

**FACT** Street vendors are asking for regulation and effective enforcement to ensure a fair and safe marketplace. Every major U.S. city, with the exception of Los Angeles, has a system to permit and regulate sidewalk vending.

**Need more Street Vending Myths busted?**

Contact the LA Street Vendor Campaign at 323-604-1960

<sup>3</sup> Economic Roundtable, "Economic Impacts of Los Angeles Street Vendors," Dec. 2, 2014.



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## Economic Impact of Los Angeles Street Vendors

Los Angeles has an estimated 10,000 street vendors, who generate over \$100 million in annual sales of food and merchandise. Almost half of the street vendors, 43 percent, prepare and serve food-related products, sales of which total to \$42 million a year. The Economic Roundtable analyzed economic impacts that sales of food by street vendors had on the local economy.

### Findings

Our initial findings are that street carts selling food in Los Angeles stimulate \$67 million in local economic activity (see figure on page 2). This breaks down into:

- \$42.5 million in direct sales
- \$10.5 million in indirect sales
- \$14 million in induced sales

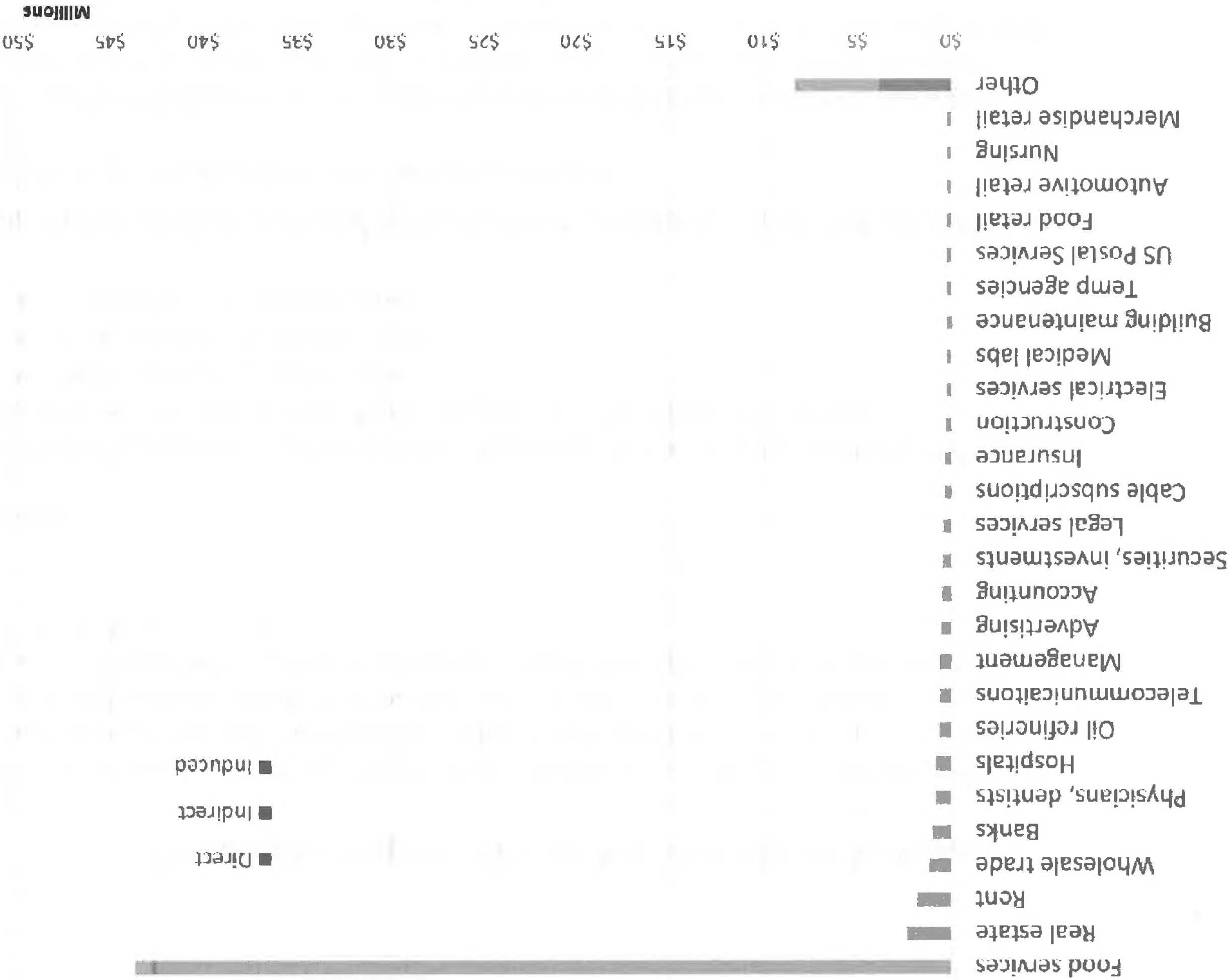
*For every dollar earned by LA street vendors, \$1.60 of economic impacts is realized in the local economy.*

The biggest beneficiaries of the economic impacts generated by street vendors include food wholesalers, property owners, and advertising companies, as well as doctors' offices, hospitals, restaurants and banks. Real estate and rent benefit from indirect and induced effects of street vendor sales because the supplies that vendors purchase come from traditional brick and mortar stores that pay rent (ex. supermarkets).

### How Economic Impacts Work

As street vendors in the Los Angeles sell food and drinks to passersby, the multiplier effects from their sales accumulate and reverberate through the local economy, adding to the demand for goods and services from local suppliers. This translates into added sales and jobs for local grocery stores, as well as other suppliers who help street vendors keep their carts in operation. These small sales add to the spending power of employees' households, supporting still more sales and jobs where those households spend their money, as well as more tax revenue for local, state and federal government.

LA Street Vendors Generate \$67 Million in Economic Stimulus,  
By Industry, 2012



Source: Economic Roundtable analysis; Street Vendors Project by UCLA Urban Planning Masters Students taught by Gaspar Rivera-Salgado; Minnesota IMPLAN Group, Inc., IMPLAN System 2012 data and 2014 software.

*About the Economic Roundtable*

The Economic Roundtable is a nonprofit public policy research organization with exceptionally strong capabilities for research into economic and housing conditions in Los Angeles. We have a successful record of providing constructive policy research assistance to public sector agencies since 1991. Before that the Economic Roundtable was a research unit in the Los Angeles County government.

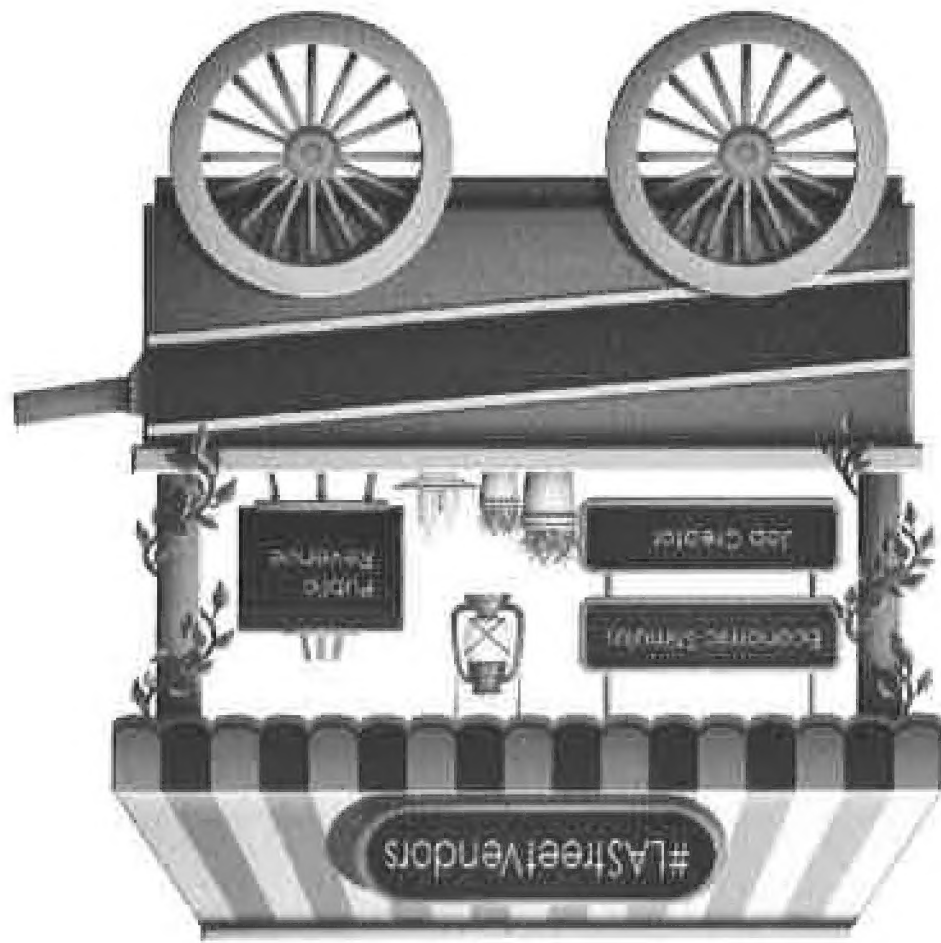
The Economic Roundtable is developing more research around the low wage and informal economy in Los Angeles. Visit our web site at [www.economicrt.org](http://www.economicrt.org). Contact Yvonne Yen Liu and Patrick Burns for more information at (213) 892-8104.



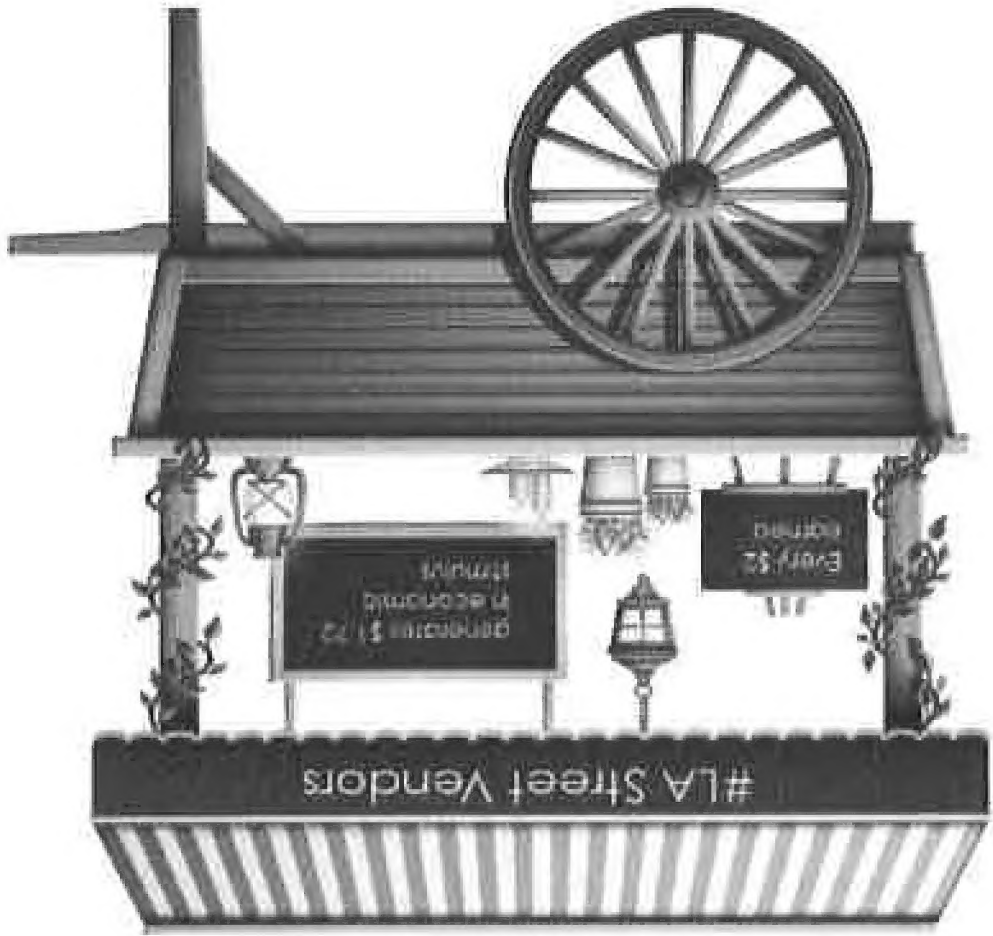
# ECONOMIC ROUNDTABLE

📍 @EconomicRT  
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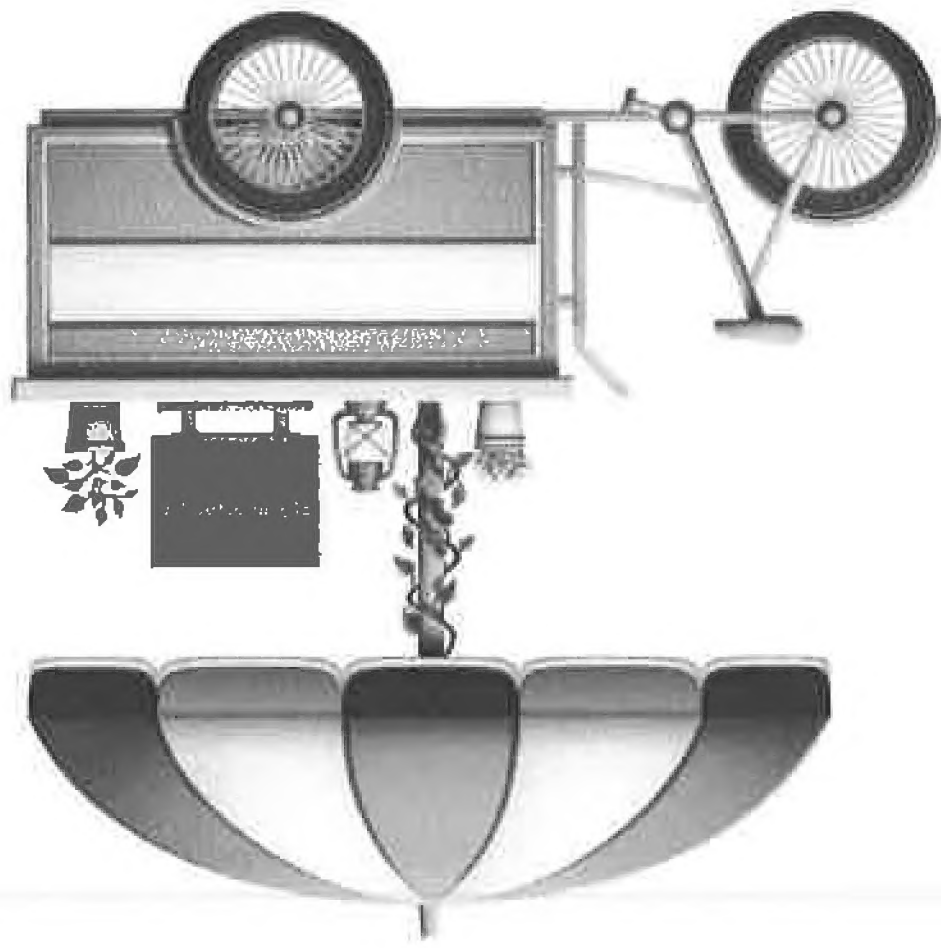
LA Street Vendors  
create 5,234 full-  
time jobs in the  
region.



For every two dollars  
earned by a LA street  
vendor, an additional  
\$1.72 in economic  
activity is generated.



LA Street Vendors  
could add an  
additional \$43  
million to state and  
local tax revenues.







# Mobile Sidewalk Vending Survey Questions

The City of Los Angeles is conducting a survey to gather community input with respect to vending on City sidewalks and in City parks. The Los Angeles Municipal Code prohibits vending on sidewalks and is considered a misdemeanor and vending in City parks is only allowed with a permit.

For clarification purposes, please be aware that sidewalk vending only pertains to stationary and/or mobile carts situated on the sidewalk. Food trucks or pull carts parked on the street or parking spaces are not included as part of this survey. Please note that only one survey will be accepted per person.

1. Currently, sidewalk vending is prohibited in the City of Los Angeles. I believe the City should:

- a. Continue to prohibit sidewalk vending. (Status Quo)
- b. Continue to prohibit sidewalk vending and increase enforcement to discourage illegal sidewalk vending.
- c. Provide a legal option to allow sidewalk vending to occur with appropriate enforcement and compliance controls.
- d. Other:

2. Currently, a person found in violation of vending on the sidewalk may face any of the following outcomes: 1) verbal warning, 2) written warning, 3) administrative citation, 4) arrest with a promise to appear, 5) fine up to \$1,000, or 5) jail time. With respect to enforcement of sidewalk vending, I believe the City should:

- a. Leave the enforcement penalties unchanged.
- b. Increase the maximum penalty fee for violations.
- c. Decrease the maximum penalty fee for violations.
- d. Other:

3. Currently, enforcement of sidewalk vending violations is carried out by street services investigators in the Public Works Department, and the Los Angeles Police Department. I believe the City should:

- a. Leave enforcement resources unchanged.
- b. Increase the number of street services investigators to respond to complaints relative to sidewalk vending.
- c. Dedicate street services investigators to specifically patrol and target sidewalk violations.
- d. Increase the number of police officers to respond to complaints relative to sidewalk vending.
- e. Dedicate police officers to specifically patrol and target sidewalk violations.
- f. Other:

4. Currently, vending occurs illegally throughout the City, including, sidewalks, streets, parks, alleyways, plazas and other locations. I believe:

- a. The City should not permit vending on City sidewalks or parks under any circumstance.
- b. Vending should be permitted only on City sidewalks as long as vendor meets all legal requirements.
- c. Vending should be permitted only on City parks as long as vendor meets all legal requirements.
- d. Vending should be permitted on both, sidewalks and City parks as long as vendor meets all legal requirements.
- e. Other:









**COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH  
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5050 COMMERCE DRIVE, BALDWIN PARK, CA 91706-1423  
(626)-430-5560 ♦ [www.publichealth.lacounty.gov/eh](http://www.publichealth.lacounty.gov/eh)**

## **PLAN CHECK GUIDELINES FOR MOBILE FOOD FACILITIES AND MOBILE SUPPORT UNIT**

These guidelines have been established to assist in the permitting process for a mobile food facility. The following requirements are extracted from the California Health & Safety Code, California Retail Food Code (Cal Code).

A Mobile Food Facility is any vehicle used in conjunction with a commissary or other permanent food facility upon which food is sold or distributed at retail. A Mobile Food Facility does not include a transporter used to transport packaged food from a food facility, or other approved source to the consumer. The Mobile Food Facility shall be designed as a self-contained unit. The cart design shall take into consideration local environmental conditions for a safe food operation and storage of the Mobile food Facility.

A Mobile Support Unit is a vehicle, used in conjunction with a commissary that travels to, and services, mobile food facilities as needed to replenish supplies, including food and potable water, clean the interior of the unit, or dispose of liquid or solid wastes. Mobile Food Facilities that are serviced by an MSU and that do not intend to go back to the commissary shall submit an alternate storage location for Department approval.

### **COMMISSARY**

All mobile food facilities shall operate out of a commissary, mobile support unit, or other approved facility. A commissary is a food facility that services mobile food facilities, and mobile support units where food, containers, or supplies are stored; food is prepared or prepackaged for sale or service at other locations; utensils are cleaned; liquid and solid wastes are disposed of; and potable water is obtained. See Commissary list for Mobile Food Facilities. A restaurant or market may also act as a commissary when approved by this agency. STORAGE OF THE MOBILE FOOD FACILITY OR ANY TYPE OF FOOD PRODUCT AT HOME IS NOT APPROVED.

Owners of mobile food facilities shall provide a written statement signed by the commissary owner stating that the cart will be stored and serviced at that location. A copy of the Verification of Proper Food Vehicle Storage is included in this document. This Department conducts random inspections for verification of commissary use. A permit shall not be issued until the commissary location is verified and approved by this Department.



## MINIMUM STANDARDS OF KNOWLEDGE IN FOOD SAFETY

All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination. The certification is valid for five years from the issue date. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified. A food facility that commences operation, changes ownership, or no longer has a certified owner or employee pursuant to this section shall have 60 days to comply.

## WRITTEN OPERATIONAL PROCEDURES

The permit holder of a mobile food facility handling nonprepackaged food shall develop and follow written operational procedures for food handling and the cleaning and sanitizing of food contact surfaces and utensils. The enforcement agency shall review and approve the procedures prior to implementation and an approved copy shall be kept on the mobile food facility during periods of operation. See Written Operational Procedures.

## BUSINESS PERMITS

Owners shall obtain the necessary business permits from the local City Hall or County Business License office prior to operating. Local cities may have restrictions regarding food sales from vehicles. All vehicles are to display a current Public Health Permit and a current certification decal.

## IDENTIFICATION

The business name or name of the operator, city, state, zip code, and the name of the permittee, if different from the name of the food facility, shall be legible, clearly visible to patrons, and permanently affixed on the customer side of the mobile food facility and mobile support unit. The name shall be in letters at least 3 inches high and shall be of a color contrasting with the vehicle exterior. Letters and numbers for the city, state, and zip code shall not be less than 1 inch high. Motorized mobile food facilities and mobile support units shall have the required identification on two sides.

## EQUIPMENT

Manufacturer's specification sheets are required for all proposed equipment. All equipment on mobile food facilities shall be certified or classified for sanitation by an American National Standard Institute (ANSI) accredited certification program. In the absence of an applicable ANSI certified sanitation standard, food-related and utensil-related equipment shall be evaluated for approval by the enforcement agency. All new and replacement gas-fired appliances shall meet applicable ANSI standards. All new and replacement electrical appliances shall meet applicable Underwriters Laboratory standards. The installation of gas-fired equipment shall be UL approved. All gas-fired appliances shall be properly insulated in a manner that will prevent excessive heat buildup and injury.



HCD INSIGNIA

Each enclosed mobile food facility may be required to be certified by the Department of Housing and Community Development.

TOILET FACILITIES

Mobile food facilities shall be operated within 200 feet travel distance of approved and readily available toilet and hand washing facilities or as otherwise approved by the enforcement agency, to ensure restroom facilities are available to facility employees whenever the mobile food facility is stopped to conduct business for more than a one hour period.

SINGLE OPERATING SITE MOBILE FOOD FACILITIES

Means at least one, but not more than four unenclosed mobile food facilities, and their auxiliary units that operate adjacent to each other at a single location.

PLAN SUBMISSION

Persons wishing to operate a mobile food facility used for the sale of unpackaged or prepackaged food in Los Angeles County shall:

- A. Submit two (2) complete sets of plans and specifications of the mobile food facility to the Vehicle Inspection Plan Check Program for approval. Complete a plan check application and pay the plan check and construction evaluation fee. (All fees shall be paid in cash, cashier's check, or money order only.) An initial plan check review shall be completed within twenty working days.
- B. Upon approval of plans and completion of construction, a structural evaluation of the mobile food facility shall be conducted. This Department shall approve all changes, modifications, additions or removal of equipment after the construction evaluation has been approved.
- C. Following the final inspection, a public health permit shall be issued. A certification sticker shall be issued to the unenclosed mobile food facility.

GENERAL PLAN CHECK GUIDELINES

- A. Plans shall be drawn to scale 1"=1'
- B. A top view, operator's side view, and plumbing page are required.
- C. Mobile food facility equipment, including, but not limited to, the interior of cabinet units and compartments, shall be designed so as to, and made of materials that, result in smooth, and easily cleanable surfaces. Unfinished wooden surfaces are prohibited. Construction joints shall be tightly fitted and sealed so as to be easily cleanable. Equipment and utensils shall be constructed of durable, nontoxic materials and shall be easily cleanable. Non-portable equipment shall be an integral part of the primary unit.



MENU INFORMATION

- A. List all food items that will be offered to the public, including condiments, ice beverages, and pastries, etc.
  - B. Describe the method of displaying and dispensing all foods.
  - C. Submit samples of labeling and packaging.
- Note:** The menu and mode of operation will determine applicable requirements.

CONSTRUCTION REQUIREMENTS FOR THE UNENCLOSED MOBILE FOOD FACILITY

HANDLING UNPACKAGED FOODS

A. Structure and Equipment Layout

- 1. Dimensions of the mobile food facility to include overall height and length, counter Height, and sink height.

- 2. A food compartment with tight fitting doors illustrated with the doors in the open position. The food compartment shall completely enclose all food, food contact surfaces, and the handling of nonprepackaged foods.

- 3. Layout of all equipment, including all dispensing units with a 3 inch clearance on all sides and top, equipment sealed to countertop, or on 4 inch legs.

- 4. The handwashing sink shall have minimum dimensions 9 inches wide, 9 inches long, and 5 inches deep. The sink shall be placed in a minimum of a 15 inch space and shall be fully accessible at the counter level on the operator side of the mobile food facility. The sink shall be an integral part of the primary unit or on an auxiliary conveyance that is used in conjunction with the mobile food facility.

The handwashing sinks shall be separated from the warewashing sink by a metal splashguard with a height of at least six inches. No splashguard is required if the distance between the hand washing sink and warewashing sink drainboards is 24 inches or more.

- 5. Liquid soap and paper towel dispensers

- 6. The three compartment warewashing sink shall be installed with two integral metal drainboards. The dimensions of each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep, or at least 10 inches wide, 14 inches long, and 10 inches deep and large enough to wash the largest utensil. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with ½” lip or rim. The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. The warewashing sink shall be equipped with overhead protection.

Unenclosed Mobile Food Facilities that prepare potentially hazardous Beverages for immediate service shall do one of the following:



a. Provide a three compartment as described above.

b. Provide a two compartment sink as approved by the local enforcement agency.

c. Provide a one compartment with a single drainboard with an adequate supply of utensils and a three compartment sink is located in reasonable proximity.

7. Illustrate food preparation counter space which is commensurate with the food operation, and located in close proximity to the food equipment. A minimum of 20 inches of linear counter space is required for each piece of food equipment. Combination cooking equipment may require additional space. Cold food preparation may require additional prep counter space.

8. Dry food/food items and utensil storage space shall be commensurate with the food operation and an easily cleanable utensil storage container is required. A minimum of 9 cubic feet of storage space is required for a mobile food facility conducting limited food preparation. A minimum of 20 cubic feet of storage space is required for mobile food facilities conducting full food preparation. Food/food item storage is not approved in any plumbing compartment.

9. Mechanical refrigeration is required for the storage of all potentially hazardous foods. Mechanical refrigeration units shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation. A minimum of 12 cubic feet of usable space is required for mobile food facilities conducting limited food preparation.

10. An approved container or tank with sufficient volume or secure lid shall be provided for all MFFs generating waste grease.

11. Positive closing lids equipped with a secure latch for coffee urns, deep fat fryers, and similar equipment to prevent excessive spillage of hot liquids during transport.

12. Insulation of gas fired appliances to prevent excessive heat buildup and injury.

13. Mechanical exhaust ventilation equipment shall be located over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code.

14. A fire suppression system shall be provided over all cooking equipment. The system shall be certified every 6 months.

15. Approved ground or floor surfaces where cooking processes are conducted shall extend a minimum of five feet on all open sides of where cooking processes are conducted and shall be an integral part of the mobile food facility.



16. Ice bins shall be located in an area that does not contaminate any food, equipment, or food contact surfaces and shall be sloped to drain to the waste tank. Approved ice dispensing equipment shall be located within the food compartment. A minimum of eight cubic feet is required for the storage of beverages. Provide complete dimensions (length x width x depth).

17. Easily cleanable sugar trays with a positive closing lid, as an integral part of the mobile food facility inside of the food compartment

18. Condiment containers shall be the type that fully protects the food against environmental conditions.

19. Syrup storage inside of the food compartment

20. Pastry case

21. Separate storage for wiping cloths, chemicals shall be provided.

22. Outside overhead closure doors

**Note:** Unenclosed mobile food facilities that are serviced by the mobile support unit shall be equipped with tight fitting outside overhead closure doors.

23. An approved power source is required. Compressor units that are not an integral part of the food equipment, auxiliary engines, generators, and similar equipment shall be installed in an area that is completely separated from the food preparation and food storage and that is accessible for proper cleaning and maintenance

24. Complete Finish Schedule detailing the materials used for all food contact surfaces.

B. Utilities

The handwashing and warewashing sinks for unenclosed mobile food facilities shall be an integral part of the primary unit or on an approved auxiliary conveyance that is used in conjunction with the primary unit. Warewashing sinks for unenclosed mobile food facilities shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks.

C. Plumbing Layout

1. Potable water system

a. A minimum of 5 gallons is required exclusively for handwashing. Water needed for any other purpose, i.e. product water, shall be in addition to the 5 gallons for handwashing. At least 15 gallons of water shall be provided for warewashing on nonpermanent food facilities approved for limited food preparation.



Provide complete dimensions (length x width x depth) of potable water tanks.

b. Location of potable water tanks and plumbing lines.

**Note:** The potable water tank shall not be inside of the food enclosure or above any cooking equipment, and shall be fully insulated. Potable water tank shall not be installed under the plumbing lines.

c. The potable water tank shall be accessible for inspection. All tanks will be measured at the time of the final inspection.

**Note:** Stainless steel and aluminum potable water tanks are not approved.

d. Location of water pump and water filter.

e. Water pressure at a minimum of 1 gallon/min

f. Location of water heater, with a pressure release valve overflow to the ground under the mobile food facility.

**Note:** The minimum requirement is 4.0 gallons or an instantaneous heater, capable of heating water to a minimum of 120 degrees Fahrenheit. The water heater shall be big enough to fill the first compartment of the 3 compartment utensil sink, wash hands for at least 10 seconds and maintain 120° Fahrenheit.

**Note:** The minimum requirement is ½ gallon or an instantaneous heater, capable of heating water to a minimum of 100° Fahrenheit for mobile food facilities utilizing water for handwashing purposes only.

g. Separate water inlets and separate potable water tanks are required for the product water and the sinks, with an approved type of potable water inlet (Hansen 4HK 1quick disconnect is recommended).

h. The potable water tank shall be designed with an easily accessible clean out port.

i. A potable water tank overflow line, with a minimum of 2 pipe diameters (1 inch) below the water inlet, which drains to the ground, is required. The capacity of the tank will be measured at the level of the overflow.

## 2. Waste Water System

a. The wastewater tank or tanks shall have a minimum capacity that is 50 percent greater than the potable water tank or tanks supplying the hand and warewashing sinks. In no case shall this wastewater capacity be less than 7.5 gallons.



CONSTRUCTION REQUIREMENTS FOR ENCLOSED MOBILE FOOD FACILITIES

- a. Mobile food facilities utilizing ice in the service of food or beverages shall provide an additional minimum wastewater holding tank capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt. Mobile food facilities equipped with a tank supplying product water for the preparation of a food or beverage shall provide an additional wastewater tank capacity equal to at least 15 percent of the water supply.
- b. Additional wastewater capacity may be required where wastewater production or spillage is likely. Provide complete dimensions (length x width x depth) of all waste water tanks.
- c. Location of wastewater tanks, including ice bin waste tanks
- d. A direct connection to the waste tank with an overflow to the ground is required. The capacity of the tank will be measured at the level of the overflow.
- e. Drip tray drainage to the waste tank
- f. Waste tank shut-off valve

A. Structure and Equipment Layout

- 1. Dimensions of the mobile food facility to include length, counter height, sink height and overall height.
- 2. Clear, unobstructed height over the aisle-way portion of the unit of at least 74 inches
- 3. 30 inches of unobstructed horizontal aisle space
- 4. Layout of all equipment, including all dispensing units, with 3 inch clearance on all sides and top, equipment shall be sealed to the countertop or on 4 inch legs. All floor mounted equipment shall be secured directly to the floor or on 6 inch legs to facilitate cleaning.
- 5. The handwashing sink shall have minimum dimensions of 9 inches wide, 9 inches long, and 5 inches deep. The sink shall be placed in a minimum of a 15 inch space and is fully accessible at the counter level. The handwashing sink shall be separated from the warewashing sink by a metal splashguard with a height of at least 6 inches. No splashguard is required if the distance between the hand washing sink and the warewashing sink drainboards is 24 inches or more.
- 6. Liquid soap and paper towel dispensers.



7. A three compartment warewashing sink with two integral metal drainboards. The dimensions of each compartment shall be at least 12 inches wide, 12 inches long, and 10 inches deep, and large enough to accommodate the cleaning of the largest utensil. Each drainboard shall be at least the size of one of the sink compartments. The drainboards shall be installed with a minimum of ½" lip or rim to prevent the draining liquid from spilling onto the floor. The sink shall be equipped with a mixing faucet and shall be provided with a swivel spigot capable of servicing all sink compartments. A second option three compartment warewashing sink shall be at least 10 inches wide, 14 inches long, and 10 inches deep with two integral metal drainboards.
8. Illustrate food preparation counter space which is commensurate with the food operation, and located in close proximity to the food equipment. A minimum of 20 inches of linear counter space is required for each piece of food equipment. Steam table cutting boards shall be at least 9 inches wide and separate from the preparation counter surface. Combination cooking equipment may require additional space. Cold food preparation may require additional preparation counter space.
9. Illustrate dry food/food items and utensil storage space which is commensurate with the food operation. A minimum of 9 cubic feet of storage space is required for a mobile food facility conducting limited food preparation. A minimum of 20 cubic feet of storage space is required for mobile food facilities approved for unlimited food preparation. No plumbing in food storage areas.
10. Mechanical refrigeration is required for the storage of all potentially hazardous foods. Mechanical refrigeration units shall be sufficient in number and capacity to ensure proper food temperature control during transportation and operation. A minimum of 12 cubic feet of usable space is required for mobile food facilities conducting limited food preparation. A minimum of 20 cubic feet of usable space is required for mobile food facilities conducting full food preparation. Some mobile food facilities may require additional refrigeration capacity.
11. An approved container or tank with sufficient volume or secure lid shall be provided for all MFF's generating waste grease.
12. Positive closing lids equipped with a secure latch for coffee urns, deep fat fryers, steam tables and similar equipment to prevent excessive spillage of hot liquids during transport
13. Insulation of gas fired appliances to prevent excessive heat buildup and injury
14. A fire suppression system over all cooking equipment shall be provided. The system shall be certified every 6 months.
15. Mechanical exhaust ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat and vapors. All mechanical exhaust ventilation equipment shall be installed and maintained in accordance with the California Mechanical Code. All



B.	Plumbing Layout	1. Potable water system
16.	Permanently installed steam table with water release valve to the ground	steam generating equipment shall have adequate ventilation through the top of the food compartment.
17.	Ice bins shall not be installed directly above any food equipment or food contact surfaces and shall be sloped to drain to the waste tank. Provide complete dimensions (length x width x depth) for ice bins.	Provide dimensions of pass through windows (length x width x depth). The maximum approved shall be 216 square inches. The distance between two windows shall be at least 18 inches.
17.	Self-closing pass out window screens.	
18.	Illustrate separation dividers between cooking equipment and windows. The dividers shall be at least as high as the pass out window.	
19.	Illustrate a second means of exit in the side opposite the main exit door, or in the roof or the rear of the unit, with an unobstructed passage of at least 24 inches by 36 inches. The interior latching mechanism shall be operable by hand without special tools or key. The exit shall be labeled "Safety Exit" in contrasting colors with letters at least one inch high.	<b>Note:</b> This does not apply to enclosed mobile food facilities that do not have cooking/ heating equipment.
20.	Location of minimum 10 BC fire extinguisher and first aid kit	
21.	Entrance doors to the food preparation area shall be self-closing and kept closed when not in use.	
22.	Floors shall be impervious, smooth and cleanable. Floor covering shall be ANSI approved. The juncture of the floor and wall shall be covered, with the floor surface extending up the wall at least 4 inches.	
23.	An approved power source is required. Compressor units that are not an integral part of the food equipment, auxiliary engines, generators, and similar equipment shall be installed in an area that is completely separated from the food preparation and food storage and that is accessible for proper cleaning and maintenance.	
24.	Outside overhead closure doors.	
25.	Complete Finish Schedule detailing the materials used for walls, floors, and all food contact surfaces.	

- a. Complete dimensions (length x width x depth) of potable water tanks A minimum of 5 gallons is required exclusively for hand washing. Water needed for any other purpose shall be in addition to the 5 gallons for hand washing, i.e. product water. At least 25 gallons of water shall be provided for food preparation and warewashing.

- b. Location of potable water tanks and plumbing lines
- c. The potable water tank shall be accessible for inspection... All tanks shall be measured at the time of the final inspection.

**Note:** Stainless steel and aluminum potable water tanks are not approved.

- d. Location of water pump and water filter.
  - e. Water pressure at a minimum of 1 gallon/minute.
  - f. Location of water heater, with a pressure release valve overflow to the ground under the mobile food facility.
- Note:** The minimum requirement is 4 gallons or an instantaneous heater capable of heating water to a minimum of 120 degrees Fahrenheit.

- g. Approved potable water inlet (recommend Hansen 4HK quick disconnect). Separate water inlets and separate potable water tanks are required for the product water and sinks. The water inlet compartment shall be at the outside rear of the vehicle, approximately five feet high, in an enclosed compartment.
- h. Illustrate the potable water overflow line a minimum of 2 pipe diameters (1 inch) below the water inlet draining to the ground. The capacity of the tank will be measured at the level of the overflow.
- i. A food grade hose shall be installed and maintained in an enclosed compartment. The food grade hose shall be of sufficient length to clean the interior of the vehicle and shall be connected to the commissary water supply by way of a 3-way valve.

## 2. Waste Water System

- a. Complete dimensions (length x width x depth) of waste water tanks.

**Note:** The wastewater tank or tanks shall have a minimum capacity that is 50 percent greater than the potable water tank or tanks supplying the hand and warewashing sinks.

Mobile Food Facilities utilizing ice in the service of food or the storage of beverages shall provide an additional minimum wastewater holding tank capacity equal to one-third of the volume of the ice cabinet to accommodate the drainage of ice melt.



Mobile Food Facilities equipped with a tank supplying product water for the preparation of a food or beverage shall provide an additional wastewater tank capacity equal to at least 15 percent of the water supply. Additional wastewater capacity may be required where wastewater production or spillage is likely.

- c. Location of wastewater tanks, including ice bin waste tanks. Illustrate a direct connection to waste tank with overflow to the ground under the chassis. All tanks shall be sloped to drain completely to the waste tank. The capacity of the tank will be measured at the level of the overflow.

- d. Drip tray drainage to the waste tank.

- e. Waste tank shut-off valve.

CONSTRUCTION REQUIREMENTS FOR THE MOBILE SUPPORT UNIT (MSU)

A. Structure and Equipment

- 1. Illustrate adequate and separate storage space for food/food items, utensils, trash and cleaning supplies. Adequate storage shall be provided in a manner that will contain all items during transport. All storage compartments on the MSU used in conjunction with an off-site commissary shall be permanently affixed to the MSU.

- 2. If used to transport potentially hazardous food, approved equipment to maintain food at the required temperature shall be provided.

- 3. Illustrate sufficient storage for all solid food waste with adequate containment during transport.

- 4. Illustrate solid wall panels for the placement of the DBA and Certification Sticker on two sides.

B. Plumbing Layout

- 1. Potable water system

- a. The potable water tank shall be of sufficient capacity to replenish the potable water on mobile food facility to be serviced. Provide complete dimensions (length x width x depth) of the potable water tanks.

- b. Illustrate the location of potable water tanks and plumbing lines. All potable water lines shall be of a different size, type, and color to be clearly distinguished from the waste water lines. The potable water lines shall not come into contact with the waste water system or the ground.





- c. Location of potable water pump.
- d. Illustrate approved potable water inlet(s), (recommend Hansen 4HK size and type to be clearly distinguished from the waste water quick disconnect). All potable water connections shall be of a different connections. All connections shall correspond to the mobile food facility to be serviced and the commissary water supply.
- e. Illustrate the potable water overflow line a minimum of 2 pipe diameters (1 inch) below the water inlet draining to the ground. The capacity of the tank will be measured at the level of the overflow.

## 2. Waste Water System

- a. The waste water tank shall be of sufficient capacity to replace the waste water on mobile food facility to be serviced. Provide complete dimensions (length x width x depth) of waste water tanks.
- b. Illustrate the location of wastewater tank. All waste water lines shall be of a different size and color to be clearly distinguished from the potable water lines. Waste water lines shall not come into contact with the potable water system.
- c. Location of waste water pump
- d. Illustrate the waste water overflow line a minimum of 2 pipe diameters (1 inch) below the water inlet draining to the ground. The capacity of the tank will be measured at the level of the overflow.
- e. Illustrate the waste tank shut-off valve installed on the bottom of the tank in a manner that will allow for transport. All tanks shall be sloped to drain rain completely.

**PERMITTING PROCESS OF UNENCLOSED MOBILE FOOD FACILITY (FOOD CART)**

BEFORE BEGINNING CONSTRUCTION, ALTERING OR CONVERTING ANY FOOD CART, PLEASE ADHERE TO THE FOLLOWING STEPS:

1. SUBMIT TWO (2) COMPLETE SETS OF PLANS AND SPECIFICATIONS OF THE FOOD CART, TO THE LOS ANGELES COUNTY ENVIRONMENTAL HEALTH, PLAN CHECK PROGRAM FOR APPROVAL
2. COMPLETE A PLAN CHECK APPLICATION AND PAY THE PLAN CHECK AND CONSTRUCTION EVALUATION FEE. PLANS MUST BE CONCISE, DETAILED, CLEAR AND DRAWN TO SCALE (e.g. 1/4"=1')
3. UPON APPROVAL OF PLANS AND COMPLETION OF CONSTRUCTION, A STRUCTURAL EVALUATION OF THE FOOD CART WILL BE CONDUCTED
4. ANY TYPE OF GAS INSTALLATION ON A FOOD CART, REQUIRES PRIOR APPROVAL FROM (RADCO) RESOURCES, APPLICATIONS, DESIGN AND CONTROLS, INC., BEFORE THE FINAL INSPECTION
5. OBTAIN A SERVICE AND STORAGE CONTRACT WITH AN APPROVED COMMISSARY
6. FOLLOWING THE FINAL INSPECTION, A PUBLIC HEALTH PERMIT AND A CERTIFICATION STICKER SHALL BE ISSUED TO THE FOOD CART

Note: Steps outlined above are not all inclusive of the entire permitting process. Please refer to the Plan Check Guidelines for Mobile Food Facilities and Mobile Support Unit for additional information.





# Sidewalk Vending Fact Sheet (frequently asked questions)

## How is Sidewalk Vending defined?

Sidewalk Vending refers to vending of food and non-food items only on City sidewalks. This does not include food trucks, pull carts, push-carts or any other form of vending on City streets or parking spaces or private property.

## Is there a law that prohibits Sidewalk Vending in Los Angeles?

The Los Angeles Municipal Code Section 42.00 (b) prohibits vending on City sidewalks, streets and alleyways.

## Which agencies have the authority to issue citations and arrest for violations of Sidewalk

## Vending?

Los Angeles Department of Public Works  
Los Angeles Police Department  
Los Angeles County Department of Public Health

## What are some of the consequences for violating Sidewalk Vending laws?

The Los Angeles Police Department or the Bureau of Street Services have the ability to:

- 1) Verbal Warning
- 2) Written Warning
- 3) Administrative Citation Enforcement (ACE)
- 4) Release From Custody (RFC)
- 5) Physical Arrest

## What are some of the penalties associated with Sidewalk Vending?

The Los Angeles Police Department or the Department of Public Works may issue a citation that results in a fine of up to \$ 1,000 in addition to any Court-related fees.

## Is there currently a way to allow sidewalk vending to occur legally?

Yes. Section 42.00 (m) allows for the establishment of Sidewalk Vending Districts.

## Can individuals engage in any form of vending on City sidewalks?

Persons can engage in traditional expressive speech and petitioning activities, and can vend the following expressive items: newspapers, leaflets, pamphlets, bumper stickers, patches and/or buttons.

## What are some examples of items that are currently sold illegally on City sidewalks?

- 1) Fruit- Cut and whole
- 2) Food – Tamales, Tacos, pastries, coffee, orange juice, hot dogs
- 3) Clothing – shirts, socks, pants
- 4) Other items – gardening tools, dishes, electronics





## Sample of Preliminary

# Placement Requirements for Sidewalk Vending

Public Works Department  
Bureau of Street Services

No vending stand shall be situated near a curb with the back of said stand situated not less than 18 inches nor more than 24 inches from the edge of the curb. Additionally no stand shall violate the

- (A) Within 5 feet of any marked crosswalk;
- (B) Within 5 feet of the curb return of any unmarked crosswalk;
- (C) Within 5 feet of any fire hydrant, fire call box or other emergency facility;
- (D) Within 5 feet ahead and 45 feet to the rear of any sign marking a designated bus stop. No stand shall be installed within the marked bus zone;
- (E) Within 5 feet of any bus bench.
- (F) Within 10 feet of any transit shelter.

- (G) In front of an entrance to a business, including the curb area directly across from such entrance where the distance between the entry door and the stand is less than 10 feet;
- (H) In any location used, marked or posted for public utility purpose, public transportation purpose or government use;

- (I) Where placement unreasonably interferes with the use of poles, posts, traffic signs or signals, mail boxes or other objects legally permitted, but in no event shall the stand be closer than one foot from such objects;

- (J) Where placement interferes with the reasonable use or utility for display purposes of any display window of any building abutting the sidewalk or parkway, but in no event within 4 feet of such window;

- (K) Within 5 feet of any area improved with lawn, flowers shrubs, trees or street tree well;
- (L) Within 5 feet of any driveway or driveway apron;

- (M) Within 4 feet of any outdoor dining areas or patio dining areas;

- (N) Within 20 feet of both sides of buildings officially designated Los Angeles Historical or Cultural Monuments. If there is a block in which all buildings have been so officially designated, then the Board, in consultation with the Cultural Heritage Commission, shall determine siting on such block face for up to four (4) stand. An owner of a building which has been designated as a Historical or Cultural Monument may petition the Board of Public Works to



allow stand on the sidewalks in front of their building if the placement of such stand will not interfere with Historic or Cultural nature of the building. The Board shall listen to evidence from all interested parties and make its determination based on the totality of the evidence.

(O) Within 20 feet of both sides of visual public art work created, funded or managed through the City's Municipal Art Program including, but not limited to, murals, sculptures and fountains. (P) Where placement impedes the flow of pedestrian traffic by reducing the clear space to less than 6 feet or, impedes access to or the use of abutting property, including, but not limited to, residences and places of business.

(Q) Notwithstanding any other paragraph of this subdivision, no person shall install, use or maintain any stand where placement endangers the safety of persons or property.

(R) No stand shall be installed within 4 feet from any permanently installed structure in the public Right-of-Way, which is not otherwise specifically identified in this subdivision.

(S) Within one foot of any utility cover, vent screen or other object that is flush mounted with the sidewalk, except that if the owner or person in control of the below grade sidewalk installation needs additional space for emergency or non-routine maintenance of the installation, any stand which interferes with such maintenance may be requested to be temporarily removed to accommodate the required maintenance and then be reinstalled.

(T) Within 4 feet to the front and 10 feet to the rear of any parking meter and where there are no parking meters on the curb, 10 feet from the front of any marked parallel parking place.

# City of Los Angeles Street Vending Instruction

## Overview

This Series 1 course curriculum could be made available online with materials that can be submitted for review and certification of completion as well as in classroom format. The City's BusinessSource Centers and participating non-profits could provide the classes on a monthly basis throughout the City.

## Objectives

The course is required in order to obtain a lawful permit for Street Vending and intended to introduce vendors to all City and County Public Health requirements for Street Vending. The course will ensure that Vendors have completed all paperwork, and have all required equipment and training.

## Activities

Course curriculum will require input from the Los Angeles Police Department, Bureau of Street Services, LA County Department of Public Health, Recreation and Parks Department and Office of Finance. Courses could include:

- Rules & Regulations for Street Vending & Consequences/Fees
- Permit process, costs and requirements
- Business Tax registration, Insurance & State Seller's Permit
- Requirements of vending equipment & food production
- Introduction to Resources

## Adaptations

Courses can be adapted for permit renewals. Renewal will go through any recent changes to the laws and require proof of all insurance, equipment, registration, taxes and fees be provided. Course and materials will be offered in multiple languages.

## Evaluation

Each course will have an associated check list of forms that need to be completed or instructor sign-off to assert that the course has been taken. Vendor must fill out all required forms and obtain all licenses, registration and insurance required. Proof will be required for permit clearance.

## Series 1: Online and through Business Source Centers & participating non-profits

## Materials

Curriculum and materials for the class must be consistent across all mediums and centers. Materials for the class could include:

- Booklet on Rules/Regulations
- Sample Forms
- Vending equipment sample cut sheets
- Booklet for Food Vendor

## Other Resources

Vendors will be provided a list of organizations and resources that are available to assist them with loans or grants; technical assistance; goods/material suppliers; and permit completion and renewal instructions.

## Budget

Online series can be accomplished in partnership with Channel 35 and community colleges. Series will include instructional videos, tests and form submittal. Cost may include \$200,000 to initiate if it can piggyback off an existing portal.

Course material and curriculum design and development could cost approximately \$100,000.

Continual course offerings at BusinessSource Centers and non-profits will require ongoing staff costs. Estimate at least \$500,000/year.



# City of Los Angeles Street Vending Instruction

## Overview

This Series 2 course curriculum could be made available online with materials that can be submitted for review and certification of completion as well as in classroom format. The City's BusinessSource Centers provide the classes on a regular basis throughout the City.

## Objectives

The course is voluntary and can be taken in parts or in a series. The objective is to assist Street Vendors in qualifying and packaging requests for funding to expand or improve their business, for equipment purchase, and providing technical assistance to stabilize their business or pursue new business ventures.

## Activities

Course curriculum will be based on some existing courses already offered by the BusinessSource Centers and could include:

- Business Plan 101
- Finance and Accounting
- Marketing / Web / Social Media
- Preparation for Loan qualification (credit clean up, loan packaging, etc.)
- Taxes and Government regulation

## Adaptations

Course can be adapted based on the needs of entrepreneurs and micro-enterprises. May want to include specific class on Street Vending issues that are considered unique (How to start a Cooperative?). Input into classes comes from expert trainers, FDIC, SBA and other small business resources. Classes and materials will be offered in multiple languages.

## Evaluation

Success of the courses will be determined by number of Street Vendors that are able to expand their operations; improve their income stream; obtain loans or grants; or develop a new business enterprise.

## Series 2: Online or through Business Source Centers & participating non-profits

## Materials

Curriculum and materials for the class must be consistent across all mediums and centers. Materials for the class could include:

- Sample Business Plans
- Target marketing materials
- Website templates
- Sample regulatory forms & permits

## Other Resources

Vendors will be provided a list of organizations and resources that are available to assist them with loans or grants; technical assistance; and permit completion and renewal instructions.

## Budget

Online series can be accomplished through larger reshaping of the BusinessSource web presence. Design and implementation of online courses could start at \$250,000. Course material and curriculum development could cost approximately \$100,000.

Continual course offerings at BusinessSource Centers and non-profits will require ongoing staff costs. Estimate at \$700,000/year.



1. PUBLIC WORKS/STREET SERVICES:		2. PACKAGE TITLE:		3. Type		Priority
St Service Investigation and Enforcement		Citywide Illegal Vending Program		Continuing		
4. PROGRAM TITLE:		5. Element		Subprogram		
Investigation and Enforcement		BC8602				New Reduction
6. PROVIDES SERVICE TO:						
7. DESCRIPTION OF WORK OUTPUT AND OBJECTIVE:						
7a. ADDRESSES MAYOR'S BUDGET GOALS:						
Public Safety <input checked="" type="checkbox"/> Energy and Environment <input type="checkbox"/> Education <input type="checkbox"/> Fiscal Responsibility <input type="checkbox"/> Transportation <input type="checkbox"/> Opportunity and Inclusion <input type="checkbox"/>						
8. RESOURCES REQUIRED NEXT FISCAL YEAR:						
POSITIONS						
No.	Class Code/Title	Gross Salary	Less Sal. Svcs. (4.3%)	Net Salary	Square Ft.	SPACE
1	Chief St Svcs Investigator I	\$110,246	(\$4,741)	\$105,505		
1	Sr St Svcs Investigator III	\$95,672	(\$4,114)	\$91,558		
1	Management Analyst II	\$94,503	(\$4,064)	\$90,439		
16	Street Services Investigator	\$77,465	(\$3,331)	\$1,186,144		
1	Accounting Clerk II	\$62,974	(\$2,708)	\$60,266		
FUND						
Account Title						
Amount						
Salaries General (101)						
\$1,533,913						
Overtime (109)						
\$151,500						
Hiring Hall Salaries (110)						
\$0						
Hiring Hall Benefits (112)						
\$0						
Printing & Binding (212)						
\$4,000						
Travel Expense (213)						
\$0						
Construction Mat'l (303)						
\$0						
Contractual Services (304)						
\$0						
Field Equip. Expense (309)						
\$700						
Transportation (331)						
\$6,000						
Uniforms (443)						
\$0						
Office Expense (601)						
\$40,000						
Operating Expense (602)						
\$14,000						
Equipment (7300)						
\$0						
Direct Cost Total						
\$1,750,113						
Related Cost						
Total Cost						
\$1,750,113						
11. SOURCE OF FUNDS: List all proposed funding sources and basis for use of special purpose funds.						
General Fund						
12. REVENUE: State the revenue impact of funding or not funding the package and any required ordinance changes.						
13. IMPACT: Detail quantifiable and non-quantifiable benefits of funding this package, including the impact on service level, and any consequences of not funding it.						
13. Preparer's Name						
Title:						
Phone:						



